





AOP Pouilly-Fumé, Vallée de la Loire et Centre, France

Following in the footsteps of her father Claude Michot, Marielle has kept this passion for wine and now runs her own estate and produces two cuvées of Pouilly Fumé. My winemaking philosophy is based on the principles of a sustainable and reasoned culture. Harvesting is mechanical and I use a pneumatic press. After alcoholic fermentation, the wine is then raised on fine lees with regular stirrings. She runs 3 hectares on clay soils with kimmeridgian marls, limestone soils and flint soils. Organic conversion

PRESENTATION

Cuvée "M" won a bronze medal at the Concours des vins de Bourges in 2014 and then a Liger de Bronze at the Concours des vins de Loire in Angers in 2015.

TERROIR

Kimmeridgian marls (80%) and clay-limestone (20%)

IN THE VINEYARD

28 years + 4 year old vines; 6800 plants/ha.

WINEMAKING

Low-pressure pressing (pneumatic press). Cold stabilization for 5 days. Racking. Alcoholic fermentation with selected yeasts and temperature control.

AGEING

Ageing on fine lees. 2 rackings. Tartaric stabilization and filtration before bottling.

VARIETAL

Sauvignon blanc 100%

GM: No.

not contain milk or milk-based products.

SERVING

Serve between 12 to 14°c (54 to 58°F)

AGEING POTENTIAL

Enjoy all year long, 5 years

Pale yellow with golden reflections. Fine and delicate nose with notes of white flesh fruits, exotic and citrus fruits. Palate in coherence with the nose, citrus fruits are paired with crispy and chalky notes. A beautiful length for this leaserly wine.

FOOD PAIRINGS

Ideal as an aperitif or with goat cheese.



